

315 Main Street Victorian Ferndale 786-9000

Serving Dinners Wednesday thru Sunday

Welcome to the Historic Hotel Ivanhoe Restaurant and Saloon,

where you will find a blend of Italian and local cuisine composed of only the finest ingredients individually prepared to order. Sit back and enjoy the aroma of the cuisine, fused with local character, and your meal will flow with a natural tempo inspired by our polite staff and uplifting venue.

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~Draft Beer~

Great White \$5/\$4

Lost Coast Brewery, Eureka, CA

Stella Artois Lager \$5

Leuvan, Belgium

Budweiser \$4/\$3Fairfield, CA

Mirror Pond Pale Ale \$5/\$4

Deschutes Brewery, Bend, OR

Lagunitas IPA \$5/\$4
Lagunitas Brewing Co., Petaluma, CA

~Wines by the Glass~

Sparkling Wine, Freixenet (Spain) \$6 split

Gewerztraminer, Fetzer (Hopland) \$5

Sauvignon Blanc, Husch (Philo) \$6

Chardonnay, Clos du Bois (Geyserville) \$6

White Zinfandel, Berringer (St. Helena) \$5

Pinot Noir, Frog Alley (Ferndale) \$7

Zinfandel, Terra d' Oro (Plymouth) \$6.5

Merlot, Fetzer (Hopland) \$5

Cabernet Sauvignon, Fetzer (Hopland) \$5

Wine by the Moment!

We also offer a variety of wines by the glass that change regularly.

~Soups and Salads~

Includes bread and butter

Minestrone Soup Bowl \$6

Clam Chowder Bowl \$7

Soup Bowl of the Day \$7

(Everyday)

(Friday & Saturday)

(Seasonal)

House Salad \$6

Caesar Salad \$7 House Salad \$6 Caesar Salad \$7

Large House Salad \$9 Large Caesar Salad \$10

Jumbo Char-broiled Prawns add \$12 Char-broiled Chicken add \$6 Bay Shrimp add \$6

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~Appetizers and Extras~

Garlic Bread \$4

Baked with lots of garlic and butter

Sautéed Mushrooms \$6

generous portion sautéed with olive oil, white wine, garlic and herbs

Ravioli Pomodoro \$9

meat ravioli, mushrooms, garlic and herbs in a light tomato sauce

Ravioli Pesto \$9

cheese ravioli, creamy pesto sauce, garlic, parmesan cheese

Calamari Strips \$10

pan fried with Ivanhoe batter and served with choice of homemade tarter or cocktail sauce

Chicken Strips \$10

Ivanhoe battered, pan fried, served with your choice of sweet and spicy mustard, ranch or smoked barbeque sauce

Sweet Char-broiled Prawns \$14

five jumbo prawns charbroiled with a slightly sweet marinade and served with cocktail sauce

Spicy Garlic Prawns \$14

five jumbo prawns sautéed in olive oil, white wine, lots of garlic and red pepper

Teriyaki Beef Tips \$14

USDA Choice pieces of beef sautéed in teriyaki sauce, garlic and a touch of spice

Char-broiled Beef Sticks \$14

tender strips of 100% beef kabob, seasoned and served with hickory barbeque dip

~Pasta~

Soup or Salad included

Choice of a Bowl of Minestrone Soup, Soup of the Day, Caesar Salad or House Salad with your choice of homemade dressings. Our small portions are offered for your convenience. We ask that there are no splits.

	Portions regular ~ small
Linguini Pomodoro	\$15 ~ \$12
mushrooms, diced tomato, garlic and herbs in a light tomato sauce	, ,
Linguini and Meatballs	\$19 ~ \$15
pomodoro sauce topped with five (or three) meatballs Linguini Pesto	\$16 ~ \$13
olive oil, garlic, basil, toasted pine nuts and parmesan	
Linguini Del Mare prawns, bay shrimp, mushrooms, fresh basil, garlic, olive oil, white wine and lemon	\$24 ~ \$20
Ravioli Pomodoro	\$19 ~ \$15
meat ravioli, mushrooms, garlic and herbs in a light tomato sauce	
Ravioli Pesto cheese ravioli, creamy pesto sauce and garlic	\$19 ~ \$15
Chicken Cacciatore (Thursday only) old family recipe simmered with legs and thighs over polenta or penne pasta	\$22 ~ \$18
Ivanhoe Penne	\$16 ~ \$13
tomato cream sauce and garlic	Ψ10 Ψ10
Fettuccini Alfredo Ö	\$16 ~ \$13
fresh cream, lots of garlic and parmesan cheese	
Chicken Fettuccini Alfredo	\$20 ~ \$16
alfredo sauce with tender pieces of chicken and mushrooms	
Fettuccini Primavera	\$17 ~ \$14
fresh vegetables, mushrooms, tomatoes, olive oil, garlic and herbs	
Seafood Fettuccini	\$24 ~ NA
magine scallone has shrimn mushroome diced tomatoes hasil in tomato cream sauce	

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Thank you for choosing "The Ivanhoe" for your dining experience tonight.

For your convenience, if you are in a party of eight or larger, an 18% service charge will be included in your bill.

~Entrées~

Soup or Salad included

Choice of a Bowl of Minestrone Soup, Soup of the Day, Caesar Salad or House Salad with your choice of homemade dressings. Entrees served with fresh sautéed vegetables and choice of penne pasta or baked potato. Our small portions are offered for your convenience. We ask that there are no splits.

				Portions regular ~ small
Calamari Sted	1 <i>k</i>			\$21 ~ \$17
	readed and prepared "Abalo	ne Style"		Ψ21 Ψ11
Scampi	ταιτά απά βτοράτου 710000	ne Se yee		\$24 ~ NA
_	awns, mushrooms, white u	rine lemon hutter aarlic a	nd harhs	\$24 \ J\V1
•		riie, iemon, outier, garic a	nu neros	\$24 ~ NA
Scampi "Piemontese" large sautéed prawns, light tomato sauce, white wine, mushrooms, butter, garlic and herbs,			\$24 ~ JVA	
•	•	wnite wine, musnrooms, ou	itter, garuc ana neros,	t02 t10
Chicken Piccata tender boneless, skinless breasts sautéed with white wine, lemon, butter and capers			\$23 ~ \$19	
		th white wine, lemon, but	ter and capers	4
Chicken Mars		_		\$26 ~ \$22
	opped with mozzarella che	ese, capers, and creamy man	rsala mushroom sauce	
Char-broiled (Chicken			\$21 ~ \$17
chicken breast, s	seasoned with garlic and he	erbs		
New York St	eak			\$29 ~ \$23
char-broiled 14	oz. or 10 oz. choice cut, tri	mmed and seasoned to perf	ection	
New York M	arsala			\$33 ~ \$27
choice cut sauté	ed and smothered in a mars	sala mushroom sauce		
Spencer Steak	į			\$30 ~ NA
-	oz. choice cut rib eye seasoi	ned to perfection		7-1-00-
Filet Mignon	•			\$38 ~ \$30
•	Il 12 oz. or petite 8 oz. choi	ice cut tenderloin seasoned	to nerfection	430 430
Prime Rib	12 02. 01 perior 0 02. choi	ee eur renaemen seuseneu	vo perjection	\$37 ~ \$29
•	tite 12 oz cut, served with a	au~jus (Friday and Satura	day)	\$31 · \$23
		Steak Temperatures		
Rare	Medium Rare	_ Medium	Medium Well	Well
All Red	Mostly Red	Mostly Pink	Some Pink	No Pink

We cannot guarantee steaks cooked well done.

~Desserts will be presented at your table~

We offer a nice collection of homemade desserts, however, if you would like to celebrate a special occasion with your own personalized cake, we would be delighted to store it, serve it, and clean it up for a nominal fee of \$1.00 per person.

Buon Appetito!